

**From:** George@ojaiorganics.net%inter2 [George@ojaiorganics.net] on behalf of George@ojaiorganics.net  
**Sent:** Monday, August 01, 2005 1:22 PM  
**To:** Benham, Katherine  
**Subject:** Certified Organic Yeast

**Attachments:** ATTACHMENT.TXT

Katherine,

I have been working on organic regulations since the late 80's.

One of the guiding principals has always been to encourage the development of new organic ingredients.

Replacing conventional ingredients has been and remains a major tenet of the organic rules. Which is one of the main reasons for the sunset clause allowing the review of allowed conventional ingredients every five years?

It is disturbing that the NOSB is considering the continued use of conventional yeast by reclassifying certified organic yeast as a nonagricultural product.

If the organic community can produce ingredients organically then not only should they be required (allowing for functionality) but also continued development of organic ingredients should be encouraged. If the NOSB uses slight of hand to allow the use of conventional ingredients then what is the incentive for further development of new organic ingredients.

The NOSB is not just making a decision about yeast; the board is making a decision about the future of investing in new organic ingredients.

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